BEST WHEN MADE WITH FLEISCHMANN'S YEAST, DIAMALT AND ARKADY

STANDARD BRANDS OF THE PHILIPPINES, INC.
183 CALLE DAVID—P. O. BOX 586
MANILA, P. I.

BEHIND THESE PRODUCTS STAND
68 YEARS OF RESEARCH AND EXPERIENCE
IN THE BAKING INDUSTRY.

LET FLEISCHMANN SERVICE
SOLVE YOUR BAKING
PROBLEMS.

PAN DE SAL

Straight Dough Method
(Masa Directa)

Flour..... 1 bag
Mix 25% 1st class,
25% 2nd class,
50% 3rd class.
Water..55 to 60%-3/4 of the 5 gallon gasoline can.
Fleischmann's Yeast..... 1/3 pound
Sugar..... 1 kilo
Salt..... 300 grams
Lard (Manteca)....1/2 kilo
Arkady.....30 grams

METHOD:

Dissolve the Yeast in part of the water to be used in mixing. Weigh other ingredients, dissolve well in water, add to flour, mix a little, then add the yeast solution, mix a little more and add the lard by handfuls. Then mix immediately into a firm, smooth dough.

After the dough is mixed, cover it and let it rest for 3 hours. Then it will be ready for the first turn. Let it rest for 1-½ hour more, then place on the table. Let rest on table ½ hour longer and dough is now ready to make into bastons.

PAN DE HUEVOS

Staright Dough Method
(Masa Directa)

Flour.....1 bag
Mix 25% 1st class,
25% 2nd class,
50% 3rd class.
Water.....according to quality of flour used
Fleischmann's Yeast..... 1/2 pound
Sugar..... 1 kilo
Salt..... 300 grams
Lard (Manteca).... 1 kilo
Eggs....30 eggs (or color)
Arkady.....50 grams

METHOD:

Dissolve the Yeast in part of the water used for mixing the dough. Weigh other ingredients, dissolve well in water and add to flour. Mix a little, add the eggs. Mix some more, add the yeast solution and continue mixing. Add the lard by handfuls and mix into a firm, smooth dough.

After the dough is mixed, cover it and let it rest for 2 hours. Then it will be ready for the first turn. Let it rest for one hour more and give the second turn. After 1/2 hour more, place on table and make up immediately into bastons, according to sizes desired. Let bastons double in size before cutting and baking.

PAN GASEOSA

Straight Dough Method
(Masa Directa)

Flour ....1 bag (1st class)
Water.....according to quality of flour used
Fleischmann's Yeast..... 1 pound
Sugar..... 1 kilo
Salt..... .....380 grams
Lard (manteca).....1 kilo
Arkady.....50 grams

METHOD:

Dissolve the Yeast in part of the water to be used in mixing. Weigh other ingredients, dissolve well in water, add to flour, mix a little, then add the yeast solution, mix a little more and add the lard by handfuls. Then mix immediately into a firm, smooth dough.

After the dough is mixed, cover it and let it rest for 1-½ hours. Then it will be ready for the first turn. Let it rest for 45 minutes more and then turn for the second time. Half hour after the second turn, place dough on the table and make up into Pan Gaseosa.

PAN AMERICANO

Straight Dough Method
(Masa Directa)

Flour .....1 bag
Water.....according to quality of flour used
Fleischmann's Yeast..... 1 pound
Sugar..... ....1 kilo
Salt..... 400 grams
Lard (Manteca)....1/2 kilo

METHOD:

Dissolve the Yeast in part of the water to be used in mixing. Weigh other ingredients, dissolve well in water, add to flour, mix a little, then add the yeast solution, mix a little more and add the lard by handfuls. Then mix immediately into a firm, smooth dough.

After the dough is mixed, cover and let it rest for 1-½ hour. Then it will be ready for the first turn. Let it rest for one hour more and give it the second turn. Half hour after the second turn, place dough on the table, weigh into desired sizes and make up into loaves.

ENSAIMADAS

Sponge and Dough Method
(Masa Indirecta)

Sponge

Flour...1/4 bag (1st class)
Water.....according to quality of flour used
Fleischmann's Yeast..... 1/2 pound

Let this sponge rest for 3 hours, then add to:

Dough

Flour ..3/4 bag (2nd class)
Water..... ....according to quality of flour used
Sugar ..... 2 kilos
Salt.....200 grams
Lard (Manteca)....1/2 kilo
Eggs..... 50 eggs

METHOD:

Mix into a smooth dough and let rise only once, for about 1-½ to 2 hours. Place on table and work in the usual manner.

PAN DE LECHE

Sponge and Dough Method
(Masa Indirecta)

Sponge

Flour...1/4 bag (1st class)
Water.....according to quality of flour used
Fleischmann's Yeast..... 1/3 pound

Let this sponge rest for 4 hours then add:

Dough

Flour....3/4 bag (2nd and 3rd class)
Sugar.....2 kilos
Salt..... 200 grams
Lard (Manteca)..... 1 kilo
Water..... according to quality of flour used

METHOD:

Mix into a firm, stiff dough and run immediately through dough brake.

NOTE:

NEVER DISSOLVE YEAST IN HOT OR WARM WATER, USE DRINKING WATER.

PAN DE LIMON

Sponge and Dough Method
(Masa Indirecta)

Sponge

Flour...1/4 bag (1st class)
Water.....according to quality of flour used
Fleischmann's Yeast..... 1/3 pound

Let this sponge rest for 4 hours, then add to:

Dough

Flour...3/4 bag (2nd and 3rd class)
Water.....according to quality of flour used
Sugar.....2 kilos
Salt..... 300 grams
Lard (Manteca)..... 1 kilo
Eggs....20 eggs (or color)
Lemon extract...120 grams

METHOD:

Mix into a firm, stiff paste dough and run immediately through dough brake until smooth and fine, and make into Pan de Limon. Place on pans and cut with sharp knife.

PAN DE AGUA

Sponge and Dough Method
(Masa Indirecta)

Sponge

Flour...1/4 bag (1st class)
Water.....according to quality of flour used
Fleischmann's Yeast..... 1/3 pound

Let this sponge rest for 4 hours, then add to:

Dough

Flour....3/4 bag (2nd and 3rd class)
Water..... ....according to quality of flour used.
Sugar..... 1 kilo
Salt..... 300 grams
Lard (manteca)....1/2 kilo
Arkady.....30 grams

METHOD:

Mix into a firm, stiff dough and run immediately through dough brake until smooth and fine. Make up immediately.

Pan Frances y Pan de Barra

Sponge and Dough Method
(Masa Indirata)

Sponge

Flour...1/5 bag (1st class)
Water .....according to quality of flour used
Fleischmann's Yeast..... 1/4 pound

Let this sponge rest for 4 hours, then add to:

Dough

Flour...4/5 bag (1st class)
Water.....according to quality of flour used
Sugar.....1/2 kilo
Salt..... 350 grams
Lard (manteca)....1/4 kilo

METHOD:

Mix into a firm dough and run through dough brake until fine and smooth. Make either into Pan Frances or Pan de Barra and place between canvas cloth to proof or rise. Best results are obtained when steam in oven is used.

PAN DE PASAS

Straight Dough Method
(Masa Directa)

Flour.....1 bag (1st class)
Water.....according to quality of flour used
Fleischmann's Yeast..... 1-1/2 pound
Sugar.....2 kilos
Salt.....400 grams
Lard (manteca) :.....1 kilo
Sweetened Condensed Milk.. 4 cans
Seedless Raisins....4 kilos
Arkady.....50 grams

METHOD:

Dissolve the Yeast in part of the water to be used in mixing. Weigh other ingredients, dissolve well in water, add to flour, mix a little, then add the yeast solution, mix a little more and add the lard by handfuls. Then mix immediately into a firm, smooth dough.

After the dough is mixed, cover it and let it rest for 2 hours. It will then be ready for the first turn. Let it rest for one hour more and then turn it the second time. Half hour after the second turn, place dough on table and weigh into sizes desired and make up into loaves.

AVOID
STALE BREAD & RETURNS
USE
FLEISCHMANN'S DIAMALT

Diamalt retains oven freshness much longer, gives better flavor, finer taste and larger yield.

Use one pound Diamalt to each Sack of Flour. Dissolve well in part of the water used for mixing the dough.

Reduce amount of sugar one pound per sack of flour or equal the amount of Diamalt used in any dough.

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